Tasmania Pinot Noir 2014 Tasmania, Australia

dawson James



Grape Varieties	100% Pinot Noir
Winemaker	Peter Dawson and Tim James
Closure	Screwcap
ABV	13.5%
Acidity	5.76g/L
Wine pH	3.66

PRODUCER

When Peter Dawson and Tim James met in 1976 while working at Hardy & Sons, it set in motion a lifelong friendship culminating in the founding of Dawson James, a critically acclaimed Tasmanian winery focused on cool-climate expressions of Australian Pinot Noir and Chardonnay. This duo collectively has 80 vintages worth of experience, and it is therefore unsurprising that Dawson James has fast become one of Tasmania's leading wineries for quality and innovation. The wines are made from a single vineyard around 60 kilometres northwest of Hobart. Soils at the 'Meadowbank Vineyard' include sandy loams, structured clays and sandstone, which naturally limit vine vigour, resulting in a perfect balance between fruit intensity and acidity.

VINEYARDS

The Meadowbank vineyard is located in the upper Derwent Valley in southern Tasmania and was planted in 1989. The site is 70 metres above the river level and the north-easterly aspect gives it optimal sunlight exposure for grape ripening. The soil is a combination of brown sandy loams over structured clays and sandstone rock. It has a devigorating nature, helping the balanced growth and structure of the vines. Vines are trellised to single cordon and managed to one bunch per shoot, and yields are kept at less than six tonnes per hectare.

VINTAGE

The 2014 vintage began with above average winter rainfall which ensured that the vines had sufficient water reserves during the growing season. Cold and windy conditions at the beginning of the summer disrupted flowering slightly and this caused some millerandage within the bunches. Nevertheless, a good summer meant that the Pinot Noir achieved optimum ripeness levels and was hand-picked on 17th April.

VINIFICATION

Following hand-picking, 25% of the fruit was retained as whole bunches, the remaining 75% was destemmed and crushed. The whole bunches and crushed fruit underwent a four day cold soak prior to fermentation with natural yeasts in open-topped fermenters. The wine was then pressed in a traditional basket press before being transferred to Burgundian coopered oak barriques where it underwent malolactic fermentation and 12 months ageing. 40% of the barriques were new, the remaining 60% was a mixture of 500 litre puncheons and 5-year-old Tronçais oak barriques.

TASTING NOTES

The Pinot Noir has great delicacy and balance. Aromas of ripe cherries and rose petals are complemented by the savoury oak influence. Complex and layered, with smooth tannins, it has a creamy texture and a wonderfully long finish.

